



ZINFANDEL PAIRING

Baby Back Ribs

4 servings

2 racks baby back pork ribs (4 pounds)

Dry rub (Southern Barbecue, Peppery, Coffee Spice, Sweet Spice or your favorite homemade or premade recipe.)

One 12-ounce bottle beer

Barbecue Sauce (Your favorite recipe or premade.)

Pat dry baby back pork ribs. Rub with the dry rub of your choice. Place in a roasting pan and pour in the bottle of beer. Cover and marinate, refrigerated, 8 hours, or overnight.

Prepare the barbecue sauce if using a recipe.

Preheat the oven to 350°F. Cover the ribs with foil and bake for 1½ hours. To finish the ribs in the oven, reduce the temperature to 300°F, drain the fat from the pan, and continue baking, basting every 10 to 15 minutes with the barbecue sauce until tender, about 1 hour. To finish them on the grill, prepare a medium-hot grill fire. Baste the ribs with the barbecue sauce, then place meaty side up on the grill, close the lid, and grill until tender, 30 to 45 minutes, basting every 10 to 15 minutes.

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